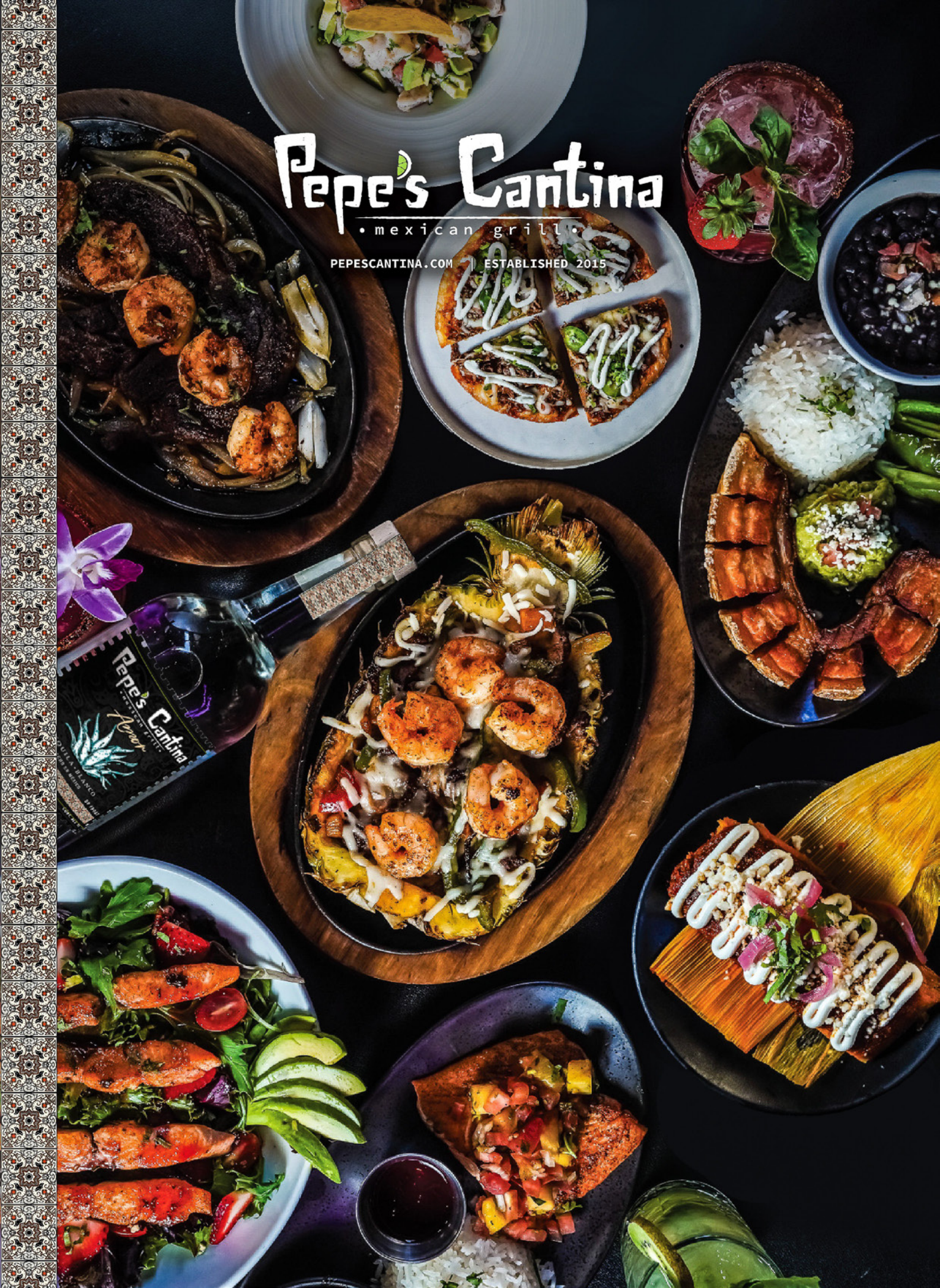


Pepe's Cantina

• mexican grill •

PEPESCANTINA.COM | ESTABLISHED 2015





*Our photos are meticulously curated for the best presentation. Your meal may vary in appearance.

APPETIZERS

 **SIGNATURE TABLESIDE GUACAMOLE 13.5**

PEPE'S CEVICHE*

Shrimp cooked in lime juice and tossed with onions, tomatoes, cucumber, jalapeño and cilantro. Topped with avocado, and served with tortilla chips. 14.5

CEVICHE TRIO*

A taste of our three house-made ceviches (Fish, shrimp, and octopus). 20

SHRIMP CEVICHE VERDE*

Classic version of the green Mexican shrimp ceviche made with cucumber, lime juice, cilantro, and fresh jalapeños. 14.5

OCTOPUS CEVICHE*

Octopus in lime juice tossed with onions, tomatoes, cucumber, jalapeño, and cilantro. Topped with avocado and served with tortilla chips. 18

FISH CEVICHE*

Mahi-mahi cooked in lime juice and tossed with onions, tomatoes, cucumber, jalapeño and cilantro. Topped with avocado, and served with tortilla chips. 15.5
+\$5 add shrimp || +\$6 add octopus.

PEPE'S SAMPLER

Shredded chicken quesadilla, jalapeño cheese poppers, shredded chicken flautas, bean nachos, queso dip, lettuce, pico de gallo, and sour cream (**serves 2**). 17.5

CHEF MINI TACOS

Two Angus Beef Steak tacos marinated in chipotle, served with refried beans, queso fresco, spring mix and topped with house-made chipotle mayo. 13.5

JALAPEÑO POPPERS

Cream cheese-stuffed jalapeños served with queso dip. 9.5

SHRIMP DIP

Grilled shrimp with cheese dip, topped with pickled onions, pico de gallo, and cilantro. 12.5

MEXICAN STYLE CORN

Yellow corn on the cob mixed with Mexican mayonnaise, sour cream, queso fresco, and tajin. Topped with pickled red onions and cilantro. 9.5

LOADED FRIES

Topped with sour cream, shredded cheese, chipotle mayo, guacamole, and cilantro.

- Grilled chicken 13.5
- USDA Choice Ribeye Steak 14.5
- Shrimp 15.5
- Octopus. 16.5

SPINACH QUESO DIP 8

QUESO FUNDIDO

Melted cheese topped with Mexican chorizo and pico de gallo. Served with tortillas. 12

BIRRIA QUESO DIP

Cheese dip topped with birria, pico de gallo, and cilantro. 11

BEAN DIP

A combination of melted cheese and refried beans or black beans. 8

FRIED SHRIMP

Battered fried shrimp served in a purple cabbage bed with chipotle and cilantro aioli. 11

OCTOPUS MINI TOSTADAS

2 mini tostadas served with grilled octopus, purple cabbage, pico de gallo, avocado sauce, queso fresco, and cilantro. 12

CHICKEN WINGS

6 wings deliciously tossed in your preferred sauce: traditional spicy sauce, diablo sauce, cilantro mole, mango habanero, or birria sauce. 10.5

STUFFED AVOCADO

Pico de gallo, purple cabbage, avocado sauce, and queso fresco.
Vegetarian (Mushrooms). 10
+\$2 USDA Choice Ribeye Steak or chicken

QUESO DIP 7

PEPE'S TRIO DIP

Refried beans, guacamole, and spinach queso dip. 12

CHILE RELLENO

(1) Chile relleno served with salsa roja, purple cabbage, queso fresco, sour cream, pickled red onions, and cilantro. 10

CHICHARRON

Served with avocado sauce and limes. 9.5

MINI NACHOS

Served with your choice of shredded chicken or ground beef, shredded cheese, queso dip, pico de gallo, sour cream, and cilantro. 10

BIRRIA MEXICAN PIZZA

Refried beans, shredded cheese, birria, salsa roja, topped with sour cream, scallions, oregano, fresh jalapeño, and cilantro. 15

PEPE'S EMPANADAS (2)

Potato 10.5 | Shredded Chicken 11.5 | Birria 12.5

TAMAL (1)

Your choice of:
Shredded beef or shredded chicken.
Topped with roja or verde sauce, sour cream, queso fresco, cilantro, red onion. 7

PULPO A LA PARRILLA

Octopus tentacles grilled and served with our house-made cilantro aioli and chipotle mayo. Topped with pickled red onions and queso fresco. 18

YUCA FRITA

Served with cilantro aioli. 7

SIDES

YUCA 4.5 **REFRIED BEANS 4**
VEGETABLES 4.5 **BLACK BEANS 4**
FRENCH FRIES 4 **RICE 4**

*Our refried beans are not vegan nor vegetarian.



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FAVORITES

All Pepe's Favorites served with Mexican rice, refried beans or black beans, lettuce, sour cream, guacamole, and pico de gallo.

MEXICAN ENCHILADAS

Served with lettuce, pico, and sour cream.

- Al Pastor 18
- Steak 19
- Grilled Chicken 18
- Ground Beef 17
- Carnitas 18
- Shredded Chicken 17
- Grilled Shrimp 19

CHICKEN AND SPINACH ENCHILADAS

Served with white rice and black beans. Topped with queso dip, pickled red onions, and cilantro. 18

ENCHILADAS SUPREMAS

Four enchiladas, one shredded chicken, one ground beef, one shredded cheese, and one refried beans. Served with roja or verde sauce, shredded cheese, and topped with lettuce, sour cream, pico de gallo, and guacamole. 16

RANCHERAS

Carnitas with grilled peppers and onions. 18

CHIMICHANGAS

- Al Pastor 18
- Carnitas 18
- Ground Beef 17
- Barbacoa 18
- Octopus Al Pastor 20
- Shredded Chicken 17
- Angus Beef Steak w/Veggies 19
- Grilled Chicken w/Veggies 18
- Grilled Shrimp w/Veggies 19

QUESADILLAS

- Al Pastor 18
- Carnitas 18
- Barbacoa 18
- Ground Beef 17
- Shredded Chicken 17
- Angus Beef Steak w/Veggies 19
- Grilled Shrimp w/Veggies 19
- Grilled Chicken w/Veggies 18

FAJITAS

- Chicken 21
- Shrimp 23
- Angus Beef Steak & Chicken 24
- Angus Beef Steak 25
- Angus Beef Steak, Chicken & Shrimp 26

FAJITA DEL MAR

Tender and perfectly seasoned grilled octopus, shrimp and mahi-mahi mixed with grilled onions, peppers, and tomatoes. 28

FAJITAS FOR TWO

Angus Beef Steak, Chicken & Shrimp 40

HAWAIIAN FAJITA

Angus Beef Steak, chicken, and shrimp fajitas with grilled pineapple. Topped with melted cheese, and served in a pineapple. 28

PEPE'S FAJITAS

Angus Beef Steak, chicken, and shrimp fajitas with melted cheese, and bacon. 27

FAJITA FUNDIDA

Angus Beef Steak or chicken fajitas with queso fundido topped with chorizo. 27

ENTREES

Served with cilantro white rice, mixed vegetables, and tortillas, except for Chicharron Platter. *Entrees items with the (*) are served with rice, yuca frita, and aioli.*

CARNITAS PLATTER

Pork chunks slowly cooked to perfection in beer and orange juice. 20

CARNITAS VERDES*

Carnitas topped with tomatillo and cilantro sauce. 20

CHILE RELLENO

Poblano pepper stuffed with cheese and topped with tomato sauce, sour cream, purple cabbage, and cilantro. 19

CHICHARRON PLATTER

Served with white rice, black beans, guacamole, chile toreado. 18

CHICKEN AND MUSHROOMS

Grilled chicken topped with creamy mushroom sauce. 20

POLLO PEPE'S

Grilled chicken, onions, peppers, tomato and bacon. Topped with red sauce and queso. 20

SEAFOOD

Served with fresh spring mix salad, and cilantro white rice.

PEPE'S SALMON

Served with a mouthwatering pineapple pico de gallo sauce. 25

SHRIMP DIABLO

Topped with a tangy sauce with peppers, capers, and olives flavors. 22.5

FISH VERACRUZ

Grilled mahi-mahi topped with a tangy sauce with peppers, capers, and olives flavors. 21.5

STEAKS

ANGUS BEEF STEAK WITH CHIMICHURRI (CHURRASCO)*

8 oz Cooked to your liking. Served with house-made chimichurri. 25

BAJA STEAK*

8 oz USDA Choice Ribeye topped with grilled shrimp in a white wine sauce. 25

MAR Y TIERRA*

8 oz Ribeye, shrimp, cilantro white rice, and black beans. 25

STEAK AND MUSHROOMS*

8 oz Grilled USDA Choice Ribeye Steak topped with a creamy mushroom sauce. 23

CARNE ASADA*

8 oz USDA Choice Ribeye topped with caramelized onions. 23

CAMARONES AL MOJO DE AJO

Grilled shrimp sautéed in onion and garlic sauce, topped with scallions. 22.5

CAMARONES AL CHIPOTLE

Grilled shrimp in a creamy chipotle mayo, topped with scallions. 22.5

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PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS

Please be careful. All of our plates come out hot.

TACOS

3 tacos served with Mexican rice, refried or black beans and your choice of corn (soft or hard) or flour tortillas.

CHICHARRON

Two tacos served with pico de gallo, avocado sauce, and cilantro. Served with cilantro white rice, and black beans. 14.5

GRILLED CHICKEN

Purple cabbage, cilantro aioli, pickled red onions, and cilantro. 18

USDA CHOICE RIBEYE STEAK

Purple cabbage, guacamole sauce, pickled red onions, and cilantro. 19

GROUND BEEF

Lettuce, cheese, and sour cream. 17

SHRIMP

Grilled or fried shrimp topped with chipotle mayo, purple cabbage, and pico de gallo. 21

FISH

Grilled or fried mahi-mahi topped with chipotle mayo, purple cabbage, and pico de gallo. 22

AL PASTOR

Roasted marinated pork with pineapple, pickled red onions, and cilantro. 18

BIRRIA TACOS

*Served with a small side of rice, and beans. 20

OCTOPUS AL PASTOR

Roasted marinated octopus with pineapple, pickled red onions, and cilantro. 23

SHREDDED CHICKEN

Lettuce, cheese, and sour cream. 17

GET VERDE

GET YOUR TACOS IN A LETTUCE WRAP +0,5 per taco.

CARNITAS

Pickled red onions and cilantro. 18

BARBACOA TACOS

Topped with pickled red onions and cilantro. 18

CHORIZO

Pickled red onions and cilantro. 18

SALMON TACO

Two tacos with spring mix, mixed nuts, pineapple pico de gallo, cilantro, and strawberry sauce. 16

BURGERS, NACHOS & MORE

PEPE'S BURGER

Choice of beef or chicken. Grilled onions and mushrooms with mozzarella cheese and chipotle mayo. Served with french fries. 16.5

FLAUTAS

3 crunchy corn tortillas stuffed with shredded chicken on a bed of lettuce. Topped with pico de gallo, cabbage, shredded cheese, cilantro, and a side of chipotle mayo. 15.5

MEXICAN BURGER

Choice of beef or chicken with lettuce, pico de gallo, guacamole, jalapeño, sour cream, and mozzarella cheese. Served with french fries. 16.5

NACHOS

Layered with shredded cheese, queso sauce and refried beans. Topped with sour cream and pico de gallo. Does not include sides. 16.5

- Shredded Chicken +\$2
- Grilled Chicken w/Veggies +\$3
- Ground Beef +\$2
- Angus Beef Steak w/Veggies +\$3
- Grilled Shrimp +\$4
- Octopus Al Pastor +\$5

Vegetarian option available

ACP (ARROZ CON POLLO)

Chicken breast served with Mexican rice, queso dip, red onion, and cilantro. 17

TAMALES (2)

Your choice of shredded beef or shredded chicken, topped with roja sauce or verde sauce, sour cream, queso fresco, red onion, cilantro, white rice, and beans. 17

XXL BURRITOS

All burritos stuffed with Mexican rice, refried beans, lettuce, sour cream, guacamole, shredded cheese and pico de gallo. Topped with queso, roja sauce, and cilantro.

CHICHARRON 18

AL PASTOR 18

GRILLED CHICKEN 18

SHREDDED CHICKEN 17

CARNITAS 18

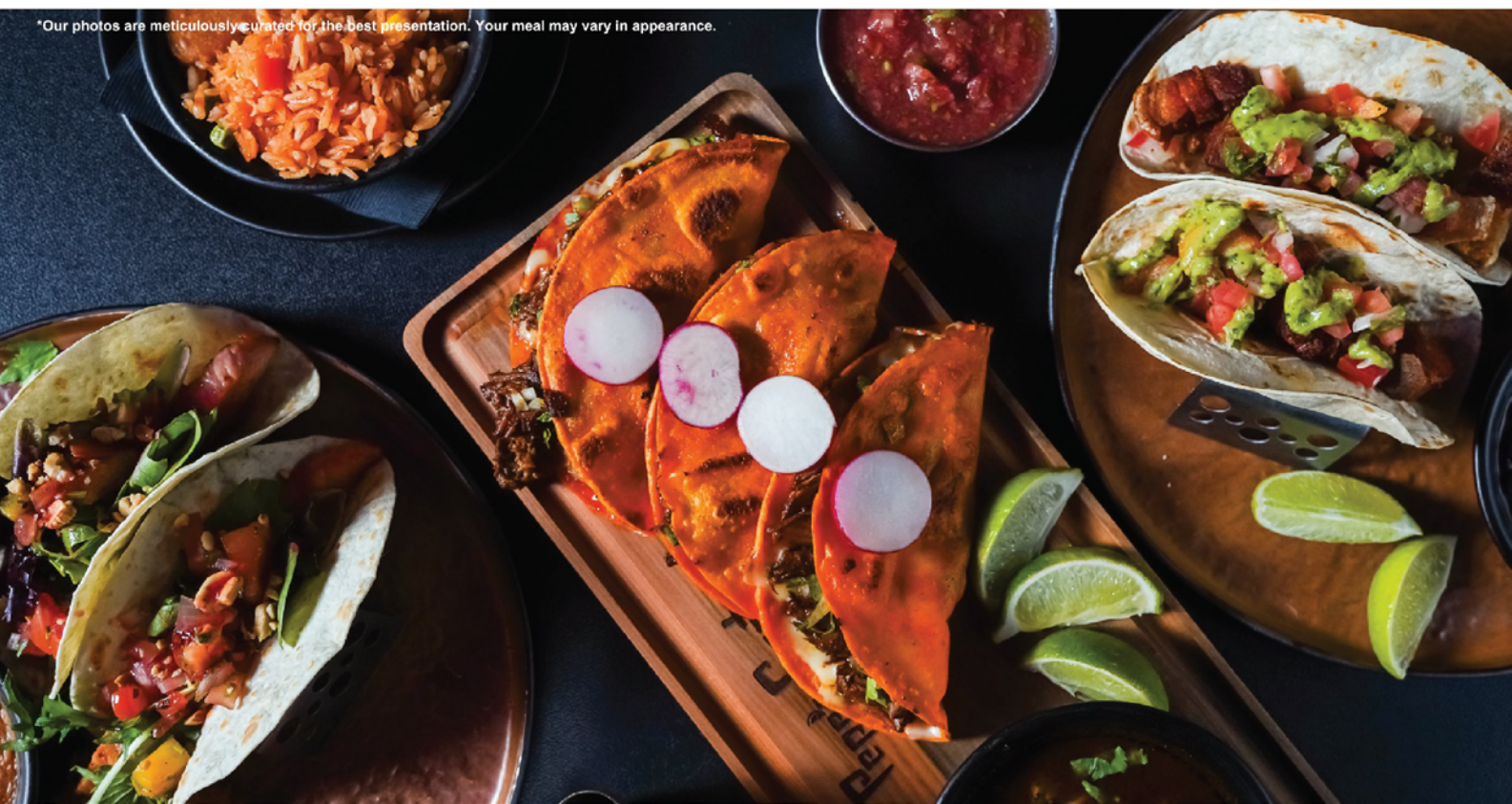
OCTOPUS AL PASTOR 20

BARBACOA 18

GROUND BEEF 17

ANGUS BEEF STEAK 19

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SOUPS & SALADS

EL PASO SALAD

Romaine lettuce, grilled chicken breast, avocado, tomato, cucumber, and queso fresco. Mixed with our house-made chipotle ranch and topped with pickled red onions. 14

CHIMICHURRI SHRIMP BOWL

Served with cilantro white rice, black beans, shrimp, grilled pepper, and grilled onion. Topped with chimichurri sauce, queso fresco and mini quesadillas. 16.5

TULUM SALAD

Romaine lettuce, purple cabbage, mixed vegetables, and grilled shrimp mixed in our house-made cilantro aioli. Topped with pickled red onions. 16.5

PEPE'S SALAD

Grilled mushrooms and onions tossed in our secret spice salt, topped with pickled red onions, and cilantro aioli. 13
Grilled chicken +\$2 // Angus Beef Steak +\$3 Shrimp +\$3.5

MEXICAN WEDGE SALAD

Romaine lettuce, grilled onion and peppers, bacon, queso fresco, tortilla strips, and tomato. Mixed with ranch sauce. 13
Grilled chicken +\$2 // Angus Beef Steak +\$3 Shrimp +\$3.5

TACO SALAD

Lettuce, pico de gallo, sour cream, guacamole, queso sauce, refried beans, and shredded cheese. Choose either shredded chicken or ground beef. 13
Grilled chicken +\$2 // Angus Beef Steak +\$3 Shrimp +\$3.5

CALDO DE POLLO

Mexican rice, shredded chicken, pico de gallo, fresh jalapeño, cilantro. 8.5

TORTILLA SOUP

Shredded chicken, shredded cheese, tortillas, avocado, fresh jalapeño, cilantro. 8.5

LENTIL SOUP (Vegan) 8.5

ADD QUESO FRESCO +\$2 (Vegetarian)

MEXICAN CAESAR SALAD

Our take on the traditional Caesar Salad with a Mexican twist (tortilla strips). Romaine lettuce, pico de gallo, purple cabbage, Caesar salad dressing, queso fresco. 13
Grilled chicken +\$2 // Angus Beef Steak +\$3 Shrimp +\$3.5

SALMON SALAD

Spring mix, fresh strawberries, avocado, mixed nuts, strawberry sauce, cherry tomatoes. 16.5

BOWL

White rice, black beans, queso sauce, romaine lettuce, avocado sauce, queso fresco, and mixed vegetables. Served with a mini cheese quesadilla and your choice of either shredded chicken or ground beef. 14.5
Grilled chicken +\$2 // Angus Beef Steak +\$3 Shrimp +\$3.5

SALMON BOWL

Served with cilantro white rice, black beans, grilled peppers, onions, avocado, queso fresco, and cilantro. Topped with mango habanero sauce. 17.5

VEGAN

Choose from Plant-Based Chicken or Plant-Based Beef. All our vegan items are prepared on designated kitchen equipment.

VEGAN BIRRIA TACOS

Served with a small side of rice and beans. 19.5

TACOS

2 tacos with purple cabbage, avocado sauce, pickled red onions and cilantro. Served with rice and black beans. 17.5

FAJITAS

Beyond Beef and chicken with grilled pineapple, onions, peppers, and tomatoes. Served in a pineapple with black beans, Mexican rice, and tortillas. 19.5

QUESADILLA

Made with vegan cheese. Served with rice, black beans, guacamole, and pico de gallo. 17.5

VEGAN NACHOS

Shredded cheese, almond queso sauce, and black beans. Topped with pico de gallo. 17.5

ENCHILADAS

2 enchiladas served with rice, black beans, guacamole, and pico de gallo. Topped with your choice of verde or roja sauce, and pickled red onions. 17.5

VEGAN BOWL

White rice, black beans, vegan queso, lettuce, guacamole, pico de gallo, and mini vegan quesadillas. 17.5

XXL BURRITO

Served with grilled onions, peppers, Mexican rice, black beans, a side of guacamole, and pico de gallo. 17.5

VEGETARIAN

All items are served with Mexican rice, grilled vegetables, lettuce, sour cream, pico de gallo, and guacamole. *Except for those with a (*)*

XXL BURRITO

Served with mushrooms and black beans instead of grilled vegetables. Topped with queso dip and red sauce. 16

FAJITAS

Broccoli, zucchini, mushrooms, onions, tomatoes, and peppers. Served with black beans instead of grilled vegetables and 3 tortillas. 17.5

BLACK BEAN & MUSHROOM QUESADILLA 16

BLACK BEAN & MUSHROOM CHIMICHANGA

Topped with queso dip. 16

BLACK BEAN ENCHILADA

Topped with your choice of verde, roja, or mole sauce, and pickled red onions. 16

BLACK BEAN NACHOS

Topped with queso dip, black beans, pico de gallo, shredded cheese, peppers, onions, and cilantro. 16

VEGETARIAN TACO SALAD*

Taco salad with mushrooms, black beans, lettuce, queso sauce, sour cream, pico de gallo, and guacamole. 11.5

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MARGARITAS

(Pitcher serves up to 5 glasses)

ROYAL PREMIUM MARGARITA 15/70

Casamigos reposado with Grand Marnier float.

AMOR SILVER SKINNY 14/65

WATERMELON TAJIN 14/65

On the rocks.

FROZEN SANGRIA-RITA 12/55

MEZCAL-RITA 14/65

AMOR RASPBERRY MINT MARGARITA 14/65

AMOR SAPPHIRE MARGARITA 14/65

SPICY PINEAPPLE 14/65

JALAPEÑO MARGARITA 14/65

PEPE'S HOUSE 11/50

Frozen or on the rocks.

AVOCADO 15/70

Frozen or on the rocks.

GUAVA-RITA 14

The perfect combination of Amor Tequila, lime juice, agave nectar, and guava. Topped with Topo Chico.

PARCHITA 14

A perfect mixture of mezcal and tequila reposado with passion fruit.

COLADA-RITA 14

Our own twist on the traditional piña colada. Made with Amor Tequila, lime juice, and agave nectar. Refreshing!

ELITE SMOKED-RITA 35

Our BEST handcrafted smoked margarita. Made with nothing but the best ingredients and spirits choices. **(SERVED TABLESIDE)**

AMOR HIBISCUS INFUSED MARGARITA 14

Homemade hibiscus-infused tequila, agave nectar, and lime juice.

UPSIDE-DOWN MARGARITAS

JARRITAS 16

Freshly squeezed lime juice, agave nectar, and tequila with an upside-down Jarrito of your choice. (Ask for weekly flavors)

HANGOVER CURE 16

Freshly squeezed lime juice margarita with agave nectar and tequila with an upside-down Topo Chico.

FLAVORED MARGARITAS 14/65

Strawberry, Mango, Guava, Passion Fruit or Watermelon. Frozen or on the rocks.

STRAWBERRY JALAPEÑO MARGARITA 14/65

WATERMELON BOURBON MARGARITA 14/65

PALETA-RITA 16

One-of-a-kind fresh margarita served with a lime and mint flavored popsicle.



COCONUT LOVE 14

Amor Tequila, lime juice, agave nectar, and Vita Coco

STRAWBERRY BASIL 14

Fresh strawberry, muddled basil with Amor Tequila, and Bombay Sapphire gin.

CUCUMBER MINT 14/65

KIWI 14/65

PEACH 14/65

BLOOD ORANGE 14/65



LOADED TopoChico

ORIGINAL
Topo Chico loaded with tequila, lime juice, and agave nectar. Served with a spicy Tajin rim. 15/70 (Bucket 5 bottles)

SPICY JALAPEÑO LOADED TOPO CHICO
15/70 (Bucket 5 bottles)

MEZCAL LOADED TOPO CHICO
15/70 (Bucket 5 bottles)

FLAVORED LOADED TOPO CHICO
Guava / Strawberry / Mango / Watermelon / Passion Fruit. 15/70 **(Bucket 5 bottles)**

TOPO CHICO HARD SELTZER-RITA
Lemon Lime / Mango / Strawberry / Guava / Pineapple.
Freshly squeezed lime juice margarita with agave nectar, an upside-down Topo Chico. 15

TOPO CHICO HARD SELTZER 6

CREATE YOUR OWN MARGARITA

STEP 1

CHOOSE YOUR 100% BLUE AGAVE TEQUILA

Amor Tequila. 14.5

Altos, Patron Silver, Don Julio Silver, Teremana. 16

Casamigos Silver, Don Julio Añejo, Altos Añejo, Casamigos Reposado. 18

STEP 2

CHOOSE YOUR FLAVOR
Mango, strawberry, passion fruit, guava, watermelon **(mix and match up to two flavors)**

STEP 3

CHOOSE YOUR RIM
Salt, tajin, sugar.



Ask about our Signature Amor Tequila

TEQUILA SHOTS

- AMOR TEQUILA 7
- ALTOS SILVER 9
- LALO BLANCO 12
- DON JULIO BLANCO 12
- TEREMANA SILVER 11
- PATRÓN SILVER 12
- CASAMIGOS SILVER 13
- ALTOS REPOSADO 13
- DON JULIO REPOSADO 13
- CASAMIGOS REPOSADO 15
- ALTOS AÑEJO 14
- DON JULIO AÑEJO 14

PREMIUM

- CASA DRAGONES AÑEJO 18
- CLASE AZUL REPOSADO 25
- DON JULIO 1942 29

COCKTAILS

- PALOMA** 14
Mexican grapefruit soda, Amor Tequila, and freshly squeezed lime juice.
- HOUSE-MADE RED SANGRIA** 10/38
Served on the rocks.
- VODKA-RITA** 13
Absolut lime, fresh lime juice, and agave nectar.
- RUM PUNCH** 13
The best rum punch you will ever come across.
- MALIBU PIÑA COLADA** 13
- MEXICAN MULE** 13
- FROZEN DAIQUIRI** 13/50
Choose from watermelon, mango, strawberry, guava, or passion fruit.
- TITO'S VODKA STRAWBERRY MOJITO** 13
- MELI-MALIBU** 13
Malibu served with orange and pineapple juice with a spicy salted rim, and topped with house-made margarita mix.
- JAMESON-RITA** 13
Jameson Irish Whiskey, fresh lime juice, and agave nectar.
- BULLEIT BOURBON RITA** 13
Bulleit Bourbon, orange juice, house margarita mix and grenadine.
- MICHELADA** 10
The best michelada you will ever come across!
Sol y Amigos (limon y sal) Mexican Lager +\$3 pick and keep bottle"
- PEPE'S CLASSIC MOJITO** 13
Choose from watermelon, mango, strawberry, guava, pineapple, kiwi or passion fruit +\$2.5
- KIWI BASIL MOJITO** 14
Bombay Sapphire, Amor Tequila.



ZERO PROOF

* Non-Alcoholic | Craft Cocktails

- PALONO** 10
Grapefruit Jarrito with lime juice and a hint of agave.
- PINEAPPLE MARGANOTA** 10
Pineapple juice with Spice Zero Proof spirit and tatin.
- SMOKED NEW FASHIONED** 10
Our take on the traditional Old Fashioned.
- CORONA ZERO** 6
(Non-Alcoholic)

BEER

*Beer selection may vary per location

- BOTTLED** 6/28
Tecate - Miller Light - Heineken
Budlight - Michelob ULTRA
Corona - **Corona Zero (Non-Alcoholic)**
- DRAFT** 6/22
(Pitcher serves up to 4 glasses)
Bowigens 1967 West Coast IPA
Pacifico - XX Amber - XX Lager
Modelo Especial - Negra Modelo
- SOL Y AMIGOS (LIMON Y SAL) MEXICAN LAGER** 6
Our own Mexican Style Lager made by Bowigens Beer Company
- SELTZER** 6/22
-Topo Chico Hard Seltzer
- STRAWBERRY TECATE** 6

WINES

- RED** 8/28
 - Malbec
 - Pinot Noir
- WHITE** 8/28
 - Sauvignon Blanc
 - Pinot Grigio
 - Champagne

SOFT DRINKS

- **HORCHATA** 5.5
- **TOPO CHICO** 5.5
(Sparkling Water)
- **FIJI** (Still Water) 5.5
- **JARRITOS** 5.5
(Ask for available flavors)
- **PEPSI PRODUCTS** 3.75

DESSERT COCKTAILS

- NICO'S MILK** 12
Rumchata, Jameson Irish Whiskey and Frangelico. Served with a caramel rim and topped with a churro.
- ESPRESSO MARTINI WITH AMOR TEQUILA** 12
Our take on the famous Espresso Martini. With house infused Amor Tequila in espresso beans.



18% gratuity for parties of 6 or more 2 OZ SERVING SPIRIT IN EVERY COCKTAIL